



SNEAK PEEK AT
JANUARY'S EVENTS

**US Figure Skating
Championships**

January 14-24
Spokane Arena
www.spokane2010.com

- Dec-Feb 28 Riverfront Park Ice Palace**
Riverfront Park, downtown Spokane
(509) 456-4386
<http://www.spokaneriverfrontpark.com/>
- Thru Dec 31 Fantasy Cruise to the North Pole**
The Coeur d'Alene Resort Marina
(208) 765-4000, ext. 21
www.cdaresort.com/activities/holiday_lights
- Thru Dec Free Community Winter Walking Groups**
Meet at Downtown YMCA
(509) 232-8138
www.cherspokane.org/
- Dec - March Spokane Chiefs Hockey**
Spokane Arena, 720 W. Mallon Ave.
1-800-325-SEAT
www.spokanechiefs.com/
- Dec 1-12 Christmas Tree Elegance**
Davenport Hotel, 10 S. Post St, Spokane
(509) 458-8733
www.spokanesymphony.org/
- Dec 4-6 A Vintage Christmas**
NorthTown Mall, next to Sears
(509) 218-6519
www.AVintageChristmas.com/
- Dec 4 4th Annual Bing Crosby Holiday Film Festival**
Bing Crosby Theater, 901 W. Sprague Ave.
(509) 842-8664
upwindsailor@comcast.net
- Dec 4-18 Fridays "Seasons Greetings"**
Blue Door Theatre, 815 W. Garland Ave.
(509) 747-7045
www.bluedoortheatre.com/
- Dec 4 First Friday Spokane Downtown Spokane**
509-456-0580 x 102
www.downtownspokane.org/first-friday.php
- Dec 4-24 Horse and Carriage Rides (Downtown)**
corner of Wall Street at Main Avenue.
(509) 456-0580, ext. 102
lsangster@downtownspokane.net
- Dec 5 Breakfast with Santa & Craft Sale**
Center Pointe, 1408 N. Washington St.
(509) 325-5451
- Dec 5 Liberty Lake Holiday Ball**
Davenport Hotel, 10 S. Post.
(509) 863-8645
- Dec 5 Snowshoe-Moonlight Hike & Dinner**
Selkirk Lodge, Mt. Spokane
(509) 625-6200
www.spokaneparks.org
- Dec 6 Wine Dinner at Agave with Vino!**
Agave Restaurant, 830 W. Sprague Ave.
(509) 838-1229
www.vinowine.com/
- Dec 7 Lone Canary Wine Dinner at Sante**
Sante Restaurant, 404 W. Main Ave.
(509) 879-9337
- Dec 9-19 Christmas Bureau**
Spokane County Fair and Expo Center
(509) 358-4254
- Dec 11-13 Winter Arts Village**
STA Transit, 701 W. Riverside Ave.
(509) 328-7433
<http://spokanetransit.com/>

Happy Holidays



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December 2009

- Dec 12** **Scratch and Dent Sale**
REI, 1125 N. Monroe
(509) 328-9900
www.rei.com

- Dec 13** **Cross Country Ski Trip (1 session)**
Mt. Gear / 49 Degrees North
(509) 625-6200
www.spokaneparks.org

- Dec 19** **Snowshoe Class (2 sessions)**
REI / Mt. Spokane
(509) 625-6200
www.spokaneparks.org

- Dec 18** **“Commissioned, A Christmas Story”**
Bing Crosby Theater, 901 W. Sprague Ave.
1-800-325-SEAT

- Dec 18-20** **The Nutcracker**
INB Performing Arts Center, Spokane
(509) 624-1200
www.spokanesymphony.org/

- Dec 31** **Ballet and Bubbly**
Bing Crosby Theater, 901 W. Sprague Ave.
(509) 835-2638
www.mettheater.com

- Dec 31** **Diamonds and Divas**
Davenport Hotel, 10 S. Post St.
(509) 533-1150
www.spokaneopera.org

- Dec 31** **First Night Spokane**
Downtown Spokane
(509) 252-5027
<http://firstnightspokane.org/>

Chocolate-Eggnog Cheesecake Squares



INGREDIENTS

Crust:

- 2 cups chocolate cookie crumbs
- 1/2 cup butter , melted

Filling

- 2 packages (8 oz each) cream cheese, softened
- 1/2 cup sugar
- 1 tablespoon all-purpose flour
- 1/2 cup dairy eggnog
- 2 eggs
- 1/2 cup miniature semisweet chocolate chips
- 1/4 teaspoon ground nutmeg

DIRECTIONS:

1. Heat oven to 300°F. Line 13x9-inch pan with heavy-duty foil so foil extends over long sides of pan. Spray foil with cooking spray. In small bowl, mix cookie crumbs and butter. Press in bottom of pan.
2. In large bowl, beat cream cheese and sugar with electric mixer on medium speed 1 to 2 minutes or until smooth. Beat in flour, eggnog and eggs on medium speed until smooth, scraping sides of bowl if necessary. With rubber spatula, fold in chocolate chips. Pour filling evenly over crust.
3. Bake 35 to 40 minutes or until edges are set. Center will be soft but will set when cool. Cool 1 hour. Refrigerate at least 2 hours. Sprinkle evenly with nutmeg. For squares, cut into 8 rows by 6 rows. Remove from foil. Store squares in refrigerator.

Nutrition Information: 1 square: Calories 100 (Calories from Fat 60); Total Fat 7g (Saturated Fat 4g, Trans Fat 0g); Cholesterol 25mg; Sodium 75mg; Total Carbohydrates 7g (Dietary Fiber 0g, Sugars 5g); Protein 2g

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